



# BEYERSKLOOF

## Pinotage Rosé 2017

Our Pinotage Dry Rosé adds a unique and interesting twist to our range of wines. A fun and elegant wine with fresh berry and floral undertones. Lovely to sip when chilled and a great companion to salads and fish.

**Wine Name:** Beyerskloof Pinotage Dry Rosé  
**Varietal(s):** 100% Pinotage  
**Vintage:** 2017  
**Soil:** Hutton and Clovelly  
**Trellising:** Mainly bush vines

**Vintage Notes:** It is the second year running where we had a cool dry winter which meant not enough rain. We had less than 40% of our normal rainfall leading up to the harvest and the year before that we had 50% less. So at the moment we have big drought issues. At least on the positive side there was less wind for us in Nov/Des. Also less diseases/pests and growth viger in the vineyards due the dry weather. The climate factor that played probably the biggest role in making 2017 a great vintage was the cool nights during January/Feb/march. Harvest started on 23 January with Pinotage as usual and was 2 days earlier than last year which means it was our earliest start yet on Beyerskloof. This continued until 8 March where we finished with Cabernet Sauvignon. In general the grapes were healthy, berries was small and concentrated. On the total yield we were still 20% down on our long term average. Quality of the wines so far looks extremely good with rich dark colours and brilliant fruit on all the red cultivars. Also analytically the wines looks excellent. It a little early but I think this will be another vintage like 2009 or 2015 or maybe even better!

**Winemaking:** Pinotage grapes were picked at about 22.5 balling, lightly crushed and left on the skins for about 8 hours to extract sufficient amounts of colour and structure. The juice was separated from the skins and primary fermentation took place at 12°C for three weeks. After primary fermentation the wine was left on the wine lees for three months and stirred up twice monthly to give the wine a more balanced and elegant mouthfeel.



## Technical Information

**Total Acidity:** 5.5 g/l  
**Alcohol:** 13.00%  
**pH:** 3.21  
**Total SO<sub>2</sub>:** 118 mg/l  
**Residual Sugar:** 3.3 g/l  
**Age of Vines:** 12 - 18 years old

**Colour:** A bright coral pink.

**Bouquet:** Abundance of sweet red cherries, candyfloss and ripe strawberry aromas.

**Tasting notes:** Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, finishing off with a lingering aftertaste of red cherries and sweet strawberries.